THE MURDERED EMPRESS.

LIFE OF ELIZABETH OF AUSTRIA, RECENTLY ASSASSINATED.

She Wedded Franz Josef When She Was 16 Years Old, Was a Beautiful Woman and the Emperor Was Devoted to Her—Very Little to Do With Public Affairs.

Empress Elizabeth of Austria has been conspicuous for many years in Europe for the persistent efforts she has made to avoid the official duties and functions pertaining to her position, and to lead her own life in her own way. This has lead to many accusations of eccentricity against her, and at times to suspicion as to her sanity, which was strengthened by the fact that she was a member of the Wittelsbach family, in which insanity has broken out repeatedly, the two best known cases of late years being the late King Ludwig II. and the present mad King Otto.

Her father was Maximilian Joseph, head of the Birkenfeld-Zweibrucken branch of the family, which before the French revolution ruled as independent sovereigns over a small fragment of German territory. Since that time its lands have remained incorporated in the kingdom of Bavaria, while the family has retained its royal rank, its members being entitled Dukes and Duchesses in Bavaria, in Baiern. It was so far removed from the succession to the throne that Duke Maximilian was able to give his children a sensible and unroyal education in the country, so that nearly all of them, as they grew up, showed character and independence and a readiness to do things that other princes do not generally do. The Empress's eldest brother is Duke Karl Theodor, who, after studying as

A PHYSICIAN AND AN OCULIST,

has established a private hospital on the Tegernsee, and has the reputation of being one of the best oculists living. Another brother gave up his rights to the succession in order to marry the woman he loved. One sister was the plucky ex-Queen of Naples, who tried to make a man of the imbecile Francis II., another was the Duchesse d'Alencon, who perished in the Bazar de Charite fire in the Rue Jean Gonjon at Paris last year, and who, when a girl, refused to become Queen of Bavaria by marrying Ludwig II.

The murdered Empress was the second daughter of Duke Maximilian, and was born on Christmas eve of 1837. She was therefore in her sixty-first year. Late into middle life she was held to be one of the most beautiful women in Europe, and she was particularly proud of her long hair, falling to the ground, which she was fond of wearing loose, even on public occasions. She was but a few months over 16 years of age, when she was married to the Emperor Franz Josef, in April, 1854. A romantic story is told of the marriage, which, on the Emperor's part at least, was a love match. His mother, the Archduchess Sophia, had decided that he should marry the eldest daughter of Duke Maximilian, who subsequently became Princess Thurn und Taxis, and Franz Josef, who throughout his life has been an easy-going man, was ready to comply with her wishes. He therefore visited his future father-in-law preparatory to the announcement of the engagement, but, before meeting his destined bride, caught sight of a young girl, hardly more than a child, in the woods, and

FELL VIOLENTLY IN LOVE

with her at once. On finding out that she, too, was a daughter of the Duke, he insisted that she should be his wife, and had his will in spite of his mother's objections.

The young Empress was received coldly by her mother-in-law and by the court at Vienna. She found the etiquette and ceremonial irksome after the open-air life to which she had been accustomed, and never became reconciled to it. Her disinclination to submit to formalities increased in later life, so that in recent years she had rarely appeared at any court functions. She preferred Budapest and Hungary, where the restrictions were not so great, to Vienna. As a result, she was never popular in the Austrian capital.

She bore her husband four children, of whom two daughters are now living the Archduchess Gisela, married to Prince Leopold, second son of the Prince Regent of Bavaria, and the Archduchess Valerie, married to Archduke Franz Salvator of the Tuscany branch of the Hapsburgs. Her first child, a daughter, died at the age of 2 years at Budapest, and with her death, the Empress's marked avoidance of society is said to have first become noticeable. A touching story was told of this event in Outing some years ago. On returning to the palace after the funeral the Empress, who had borne herself unmoved in the church, was going up the steps with her husband, with the court following them, when a big dog with which the baby was accustomed to play came bounding down to her. She burst into tears, dropped on the ground beside the dog and sat there crying over him till the Emperor was able to lead her to her rooms. The dog slept in her bedroom till it died, and she shunned Budapest for years. When her husband was crowned King of Hungary, however, after the disasters of 1866, the Hungarians presented the old castle of Godollo to her; she took a liking to the place, where she was able to live the open-air life she loved, and spent much of her time there. She was fond of animals, and especially of horses, she was called the best horsewoman in Europe, and would ride at anything when hunting. She took great interest, too, in horse breeding.

She withdrew more and more from court functions, and after the tragic death of her only son, the Crown Prince Rudolf, was rarely seen by the Viennese. She had drifted away from her husband, too, as her children grew up. Through all her eccentricities and wanderings no breath of scandal ever touched the Empress Elizabeth, the same cannot be said of the Emperor. Her habit of taking long journeys outside of Austria began long before her son's death. For years she went to England and to Ireland during the hunting season and by her reckless riding

SEEMED TO COURT DEATH.

The crew of her yacht, the Miramar, in which she cruised about the Mediterranean, learned to expect to sail whenever the weather was stormy. In whatever exercise she took up her endeavor seemed to be to tire herself out. The disgraceful circumstances surrounding the Crown Prince's death at Meyerling, whether it was the result of a duel, a murder or a suicide, made her still more anxious to avoid men's eyes. She spent large sums of money in building chapels to his memory in different parts of the empire. The building craze took possession of her, and she spent millions of florins on her villa Achilleion in the island of Corfu, where she proposed to end her days. She gave up the idea last year, however, and the villa was sold for much less than it had cost.

For years she had suffered from sciatica; the disease grew so that some years ago she was obliged to give up her favorite exercise of horseback riding. She then took to walking long distances, twenty or twenty-five miles a day. This the doctors also stopped this spring, and a few weeks ago it was announced that the rheumatism from which she suffered was incurable and must lead to her death within a few months. The Empress's eccentricities and her long withdrawals from society have repeatedly led to a report that she had become insane and was confined in an asylum. She preserved her fine figure and much of her beauty to the last. She came out of retirement, making her first appearance at a court function, last spring when at a court ball two of her granddaughters were introduced to society.

The Empress Elizabeth was an educated woman and a generous patron of literature and art. Her favorite poet was Heine; she had a monument to him erected on the grounds of her Achilleion when one German town after another was refusing to do him that honor. Besides speaking well the languages of civilized Europe, she was said to be able to speak all the tongues found in the babel of the Austro-Hungarian monarchy, and when well past middle life, thinking to live on a Greek island, she took up the study of Greek and learned to speak it.

The crime committed upon her is a particularly cowardly and senseless one, as for years she has gone about practically unattended, it being her custom to walk or ride ahead of the few persons in her suite. When her incognito was really unknown and she could feel safe from the annoyance of being stared at, she often went about alone.

POPE LEO'S RICHES.

Estimated at $20,000,000—He Owns a Diamond Valued at $4,000,000.

Pope Leo XIII., is said to have accumulated more wealth during his Pontificate than any of his predecessors in the chair of St. Peter. Pius IX. collected $10,000,000, and that was looked upon as a large sum. But Leo is said to have acquired twice as much for the Vatican. The greater part of the money is said to be deposited in the Bank of England, and the remainder rests in various other European banks. It is said that the Holy See is now free from debt, the few obligations remaining at the death of Pius IX. having been settled by Leo. The annual budget of the Vatican is said to show a yearly surplus.

How much of the money collected by Leo XIII. was given to him for his personal benefit and how much for the Holy See is not known. The value of personal presents made to him since he came to the Papal throne is said, however, to exceed $10,000,000; and the objects are so numerous as to constitute a collection worthy to be placed in a museum. Pius IX. received possibly as many, but he is said to have given them away as rapidly as he received them, and for that reason he never accumulated so many as are owned by Leo XIII., who has kept all his.

Some idea of the value of them may be gathered from the fact that President Kruger gave him a diamond worth $4,000,000. Such gifts are of course rare. But his collection contains 28 tiaras of gold set with all kinds of precious stones, 319 crosses of gold ornamented in the same way and 1,200 chalices in gold and silver, engraved and ornamented with precious stones. Of the 81 valuable rings that he owns the Sultan gave him one that cost $100,000. He has 10 pastoral staffs of gold set with stones and 884 ostensorii for the exposition of the Sacrament. Seven statues in gold and silver are part of his possessions, in addition to more than 1,000 other objects of great actual and artistic value. The Kruger diamond is said to be the largest in the world.

About the House.

TO CAN CORN.

With Acid: Select young, tender ears, cut carefully from the cob, not too deep, with a very sharp knife, scrape the cob with the back to secure all the milk. Dissolve an ounce of tartaric acid in nine tablespoonfuls of water and use a tablespoonful to two quarts of corn. Add two teacupfuls of hot water to the required amount of corn, stir the acid water through the mass and cook 15 minutes, stirring often to prevent scorching to the bottom of the kettle. Can hot in the usual manner. On opening for use, to each quart add a level teaspoonful of soda dissolved in a little water, to neutralize the acid, scald, not boil, five minutes, season with butter, cream, salt, pepper and a little sugar.

Should the corn take on a yellow tinge after adding the soda, add a few drops of acid water, which may be kept for the purpose, or sharp vinegar may be used instead. Should there be a slight acid taste, add a little more soda.

By Boiling: Crowd corn, cut from the cob, as before, into cans, glass, pressing very firmly as you pack, seal moderately tight, set into cold water, bring to boiling and cook three hours. Open cans for a few seconds, seal tight and boil one hour. Let cool before removing from the water. Canned corn must be kept dark. This can be best done by putting each can in a paper bag.

Canned Corn and Tomatoes: Scald, peel and slice not very ripe tomatoes in the proportion of two-thirds tomatoes and one-third corn, cut carefully from the cob. Cook together 15 minutes, salt to taste and can. Keep in the dark. We emphasize this point as so many women allow their cans to stand in the light and wonder why the contents do not keep.

String or Butter Beans: We use either of two methods. Boil 10 minutes in quite salt water, pack closely in Mason's self-sealers, drain the cans when full, as the liquor at the bottom becomes below boiling temperature during the rather slow process of packing. Cover an inch in depth with the boiling salt and water in which they were cooked and hermetically seal. For the table drain and cook an hour or until tender in plenty of fresh water. Season with milk, butter, pepper and a little granulated sugar.

Second Method: Cook not quite as tender as for the table in quite a large amount of water. When nearly done add not quite a pint of salt to every four quarts, then can as before. For the table, drain very dry on a soft cloth, boil 10 minutes in unsalted water and season as before.

Another way we like very much: Cook half tender in slightly salted water, drain and pack in cans, cover with weak boiling vinegar or half vinegar and half water. Cooking a short time in fresh water removes all the acid taste. Or, they may be put when taken up into sweetened vinegar and are a nice pickle.

CHOICE RECIPES.

Warm Slaw—Cut a nice fresh cabbage into shavings and put into a deep earthen dish. Cover it closely, and set it on the top of the stove, or in a rather cool oven for half an hour till it is warm all through, but do not let it get so heated as to boil. Then make a dressing of a quarter of a pound of butter, half a pint of warm water, a little salt and cayenne. Boil this mixture in a sauce-pan, and pour it hot over the warm cabbage; send it to table immediately. This is a French method of dressing cabbage.

Meat Pie—Place a thick, rump steak, well larded, in the bottom of a sauce-pan. Cut some bacon in small pieces and lay over the steak, season with pepper and salt, pour over this a little water and stew until tender before putting into the pie. Make a rich paste and put a thick lining around the sides and on the bottom of a baking dish; put in the meat and gravy, adding a piece of butter the size of an egg. Put on the top crust, and bake until it is a light brown. Serve in dish it is cooked in.

Apple Water Ice—Pare and core some fine juicy apples, not too tart. Cut them in pieces into a preserving-kettle with enough water to float them. Boil until they are reduced to a pulp, then strain; and to each pint of apple water add half a pint of good sugar syrup, the juice of one lemon, and two tablespoonfuls of cold water; when this is entirely cold put it to freeze.

Roll Jelly Cake—Take three eggs, beat the yolks with one cupful of powdered white sugar and three tablespoonfuls of sweet cream, beat the whites to a stiff froth, then beat them thoroughly with the yolks and sugar; sift one heaping teaspoonful of baking powder with one cupful of flour and add to the other ingredients; stir well and bake immediately in a moderately heated oven. While hot remove from the pan and lay on a cloth wet with cold water. Spread with jelly and roll quickly. Sprinkle with powdered white sugar.

Custard Pie—Four eggs well beaten, one quart of sweet milk, and half a cupful of granulated sugar. Bake with under crust only. Custard pie is best when cold.

FALL GARDENING.

Every woman has at her command some kind of a window, variously conditioned, in which some one or more house plants, may be cared for during the dark days. If you cannot have flowers you may at least have foliage, and when the snow lies white over the hilltops and the wind roars around the corners a bunch of thrifty green leaves is an inspiring sight to one who loves flowers and plants. If you think you cannot have any plants in the house you can at least fill up the odd corners in your yard with some hardy, free blooming or thrifty foliaged plants for next spring's blossoming. There are many easily grown, nearly frost-proof plants which even the busiest wife and mother may safely pot for the sitting room window, shut there are many more perfectly hardy and as easily to be obtained, which may be planted out doors and trusted to the care of nature. Shrubs and perennials are the standbys for the busy house mother, and it is better to prepare for their planting this fall by spading up the ground and properly enriching it, then mulching the newly set roots, than to await the busy days of spring. Most plants will be busy making root growth during the winter months and will be putting up their bunches of leaves before we could work the ground. Besides, planted this fall they are not so apt to be scratched up by chickens or pulled up by the mouth of some marauding animal as if but newly planted, loosening the earth thereby in the spring days.

FRUIT STAINS.

The canning and preserving days leave their imprint on the fingers. If the hands are dipped in strong tea, and then rubbed well with a nail brush, the stains will usually disappear. The same stains on linen, it should be remembered, may be removed with oxalic acid, if the first treatment of boiling water is not successful. A solution of the requisite strength is an ounce and a half of the crystal to two gills of water. As soon as the stains disappear, the cloth should be quickly rinsed in clear water, and it is a good plan to put a little ammonia on the spot quickly to neutralize any acid that may be remaining.

TO CLEAN BLACK SILKS.

When a thrifty Frenchwoman wishes to clean black silk she brushes it thoroughly and wipes it with a cloth. Then, after it is free from dust, lays it flat on a board and sponges it with hot coffee which has been strained through muslin and freed from sediment. The silk is sponged on the right side, allowed to become half dry and then ironed on the wrong side.

The coffee removes every particle of grease and restores the brilliancy of the silk without giving it the shiny appearance or the crackly and papery stiffness which results from beer, or indeed any other liquid except ammonia and water, which last does not freshen the color and gloss of the silk as coffee does. The silk is much improved by the process, and the good effect is permanent.

Silk should never be ironed with a hot iron put directly on the silk. Always lay thin wrapping paper, such as is used by our best dry goods stores over it, and iron through the paper.

When stitching thin silk or, indeed any goods flimsy enough to draw in the machine, lay paper over it also and stitch through. The paper will tear away easily along the line of perforations made by the needle.

FOR MEDITATION'S HOUR.

Some Gentle Thoughts that Calm and Soothe and Bless.

No cord or cable can draw so forcibly or bind so fast as love can with only a single thread.

It is the unscrupulous and slippery man who suspects roguery in every quarter and ridicules the very idea of disinterestedness.

There are two ways of being happy. We may either diminish our wants or augment our means. Either will do—the result is the same, and it is for each to decide for himself and do that which may happen to be the easier.

All sincere and earnest lives, seeking realities, and spurning shams, bear within them the elements of true success, while those who waste their powers in seeking shadows where no substance is will fail even in their own poor aim.

It is the habitual thought that frames itself into our life. It affects us more than our intimate social relations do. Our confidential friends have not so much to do with shaping or influencing our lives as thoughts have which we harbour.

By striving to obtain and to cherish clear and true ideas of right, by emphasizing them in our conduct, and diffusing them through our influence, we strike the strongest and most effective blows at every form of wrong-doing.

Every one who values his or her happiness and peace of mind in this world would do well to cultivate patience. Without it man is like a ship minus a rudder, at the mercy of his impulses, which, if he obeys, may lead him into all sorts of difficulties and disasters that may even take a lifetime to undo.

PURELY CANADIAN NEWS.

INTERESTING ITEMS ABOUT OUR OWN COUNTRY.

Gathered from Various Points from the Atlantic to the Pacific.

Galt wants an all-night electric light service, and will likely get it.

Berlin is booming. More building is under way than for many years past.

A beer vat exploded at the Kent brewery, London, and 560 gallons of ale went to waste.

One million acres of winter wheat sown in Ontario during the three weeks.

The Bancroft Times says partridge are very plentiful this year. The season opens September 15th.

The C.P.R. will take over the Crow's Nest railway from McLeod to Fernie in the near future.

Two Armenian priests are canvassing subscriptions in Orillia to build an orphanage in Van, Kurdistan.

They are raffling town lots out at Fort Steele now. Time will tell whether the winners or losers are lucky.

Rust and weavil have done great damage to the wheat crop in the eastern part of Prince Edward Island.

Colin Blain, formerly of Orillia, was badly burned about the arms and shoulders while working at a fire at Victoria, B.C.

Construction on the Fort Steele branch of the Crow's Nest railway will commence as soon as the rails are laid to Kootenay Lake.

A flock of ducks swam over the falls at Rainy Lake, and people who saw the deed are satisfied that the poultry committed suicide.

The two-year-old son of Geo. Chatters, of Tarbert, was badly bitten about the face by a dog his parents had got for him to play with.

Thomas Hart, of Shantly Bay, was seriously injured through being thrown out of a rig to which a team of runaway horses were attached.

Berlin is trying to buy out the local water-works, but cannot come to an agreement with the company.

Berlin Board of Trust is considering what inducements they might offer to big Goldie-McCulloch conern to move from Galt to the Twin Cities.

One hundred and thirty-eight varieties of winter wheat have been grown in the experimental department of the O.A.C. during the past nine years.

An Orillia constable who interfered in a domestic unpleasantness to the disadvantage of the husband, has been committed for trial, bail being fixed at $600.

Canada's national game has obtained a strong foothold in the old baseball stronghold, Galt. The doctors and lawyers are in training for a championship game.

Wm. Johnston, who gives Toronto as his home, was arrested in Chatham with two umbrellas, an overcoat and a padlock in his possession. The articles were taken from Barfoot's Bank.

A St. Thomas girl, who rides a bicycle, got up in her sleep mounted the stair railing, thinking, it was her wheel, and awoke in a heap on the floor below. She injured her hip badly.

An official from Ottawa is on the lakes north of Peterboro', looking after craft that are carrying passengers without having complied with the law that requires Government inspection.

An Owen Sound boy tested the speed of the water going out of the dry-dock with a basket he held. He went in and out into the lake, from which he was rescued in a water-soaked condition.

Montreal Brotherhood of United Shoemakers are about to organize a bureau where the business of the organization will be conducted. Acting President Coture will be in charge, with a salary of $1,500.

J. Millar, of Otonabee, grew 2,450 grains of wheat from a single grain. Seventy distinct grains "stooled" out from the grain, each straw had a head, and the heads averaged 35 grains. This beats all grain stories up to date.

Mr. John Reading, Elora road, has a curiosity in the shape of a potato about the size of a pigeon's egg to which is attached another about the size of a large pea. The curiosity is that either the big or the little potato grew through the eyehole of a shoe.

TRUE GREATNESS.

Now, said the interviewer, as to your method of working?

Well, replied the great author, I take a writing pad—

Yes.

And a pencil—

Yes.

Seek out a quiet spot—grasp the pad firmly in one hand and the pencil in the other hand—and—

Yes. And—

And write—

ANOTHER SELL.

He said he wanted to consult me privately on a matter of vital importance to his future, and of course I thought it was a proposal.

Wasn't it?

No; he wanted my advice about choosing a wheel.